



Children Should Have Candy!

*Save Sugar—But Don't Spoil Xmas for the Children.
Karo, the Great American Syrup, Makes Delicious Candy!*

Many a family is just discovering the blessings right at their door.

Here they have been thinking that saving sugar means doing without Christmas candy.

And they find that Karo, the great American Syrup, makes most delicious and wholesome candy!

They also find that making candy at home is all sorts of fun.

And that they can make twice as much pure candy for the same amount as candy cost at former Christmas times.

So this year they are having all the sweets they want and are saving sugar as well! They are going to the grocer for Karo, the Syrup for Christmas candy making.

They are sending for a *Corn Products Cook Book* and learning how to make the most delicious chocolates, fudges, caramels, creams, nougats and taffies.

They are making up wonderful batches of candy for the soldier boys in camp—the kind that keeps fresh for days.

*Every housewife should know
the three great KARO flavors*

KARO
(golden brown) in
the Blue Can

The universal syrup for waffles, hot biscuit, griddle cakes, and bread.

KARO
(crystal white) in the
Red Can

The syrup for cooking and preserving. Great for candy making.

KARO
(maple flavor) in the
Green Can

Prepared especially for those folks who like the good old-fashioned maple flavor.

Every woman wants a copy of the *Corn Products Cook Book*, showing the hundred delicious and economical uses for Karo—the household syrup for all purposes. You can get it—free—by asking your grocer or writing us.

Corn Products Refining Company P.O. Box 161, New York

**This year trim the tree with
Karo Pop Corn Balls**

Golden balls of Pop Corn make dandy trimmings for the Christmas tree. Have the fun of making the Pop Corn Balls at home. Anyone can do it. Follow these directions:

After the corn has been popped, take from the quantity any uncooked or partially cooked grains, being sure to have only fine, large, puffy ones. To one cup Karo (golden brown in the blue can) allow one tablespoon vinegar. Boil together until it hardens when dropped in cold water. When ready pour over the pop corn while hot. As soon as cool enough to handle, butter the hands well and form the mass into balls.

